Marlboro Coffee Recipes

Every cook had his own way of makin' coffee. Some made it strong enough to float a horseshoe. Others boiled it with eggshells or spices. Here's four of the best coffee recipes from Marlboro Country.

BELLY WARMER

2 tablespoons butter
1 teaspoon sorghum*
½ cup orange juice
1 teaspoon coarsely ground black pepper
6 cups hot coffee

Melt butter in a sauce pan. Add sorghum, orange juice and pepper; simmer for 2 minutes. Strain and add about 1 tablespoon *strained liquid to each cup* of coffee. Makes 6 cups.

*Buy unstrained light cane syrup.

CHUCKWAGON COFFEE

2 quarts cold water
1 cup ground coffee
1 egg, beaten
dash of salt

In a bowl, combine 3 tablespoons of the water with coffee, egg and salt. In a large pot, bring remaining *water to a boil. Stir in coffee* mixture. Return to a boil, stirring occasionally. Cover, remove from heat and let stand 5 minutes. Add *½ cup cold water* to settle grounds. Makes 8 cups.

NIGHT HAWK

10 to 12 juniper berries
1 ounce bittersweet chocolate, chopped
1 quart cold water
½ cup ground coffee

Combine juniper berries, chocolate and water in a pot. Bring to a boil. Add coffee, cover and remove from heat. Let stand 5 minutes. Add *½ cup cold water* to settle grounds. Makes 4 cups.

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TEXAS MUD

½ teaspoon anise seeds, cumin *or* fennel seeds
2 teaspoons dark molasses
1 quart cold water
½ cup ground coffee

Crush seeds with back of spoon; combine with molasses and water in a pot. Bring to a boil. Add coffee, cover and remove from heat. Let stand 5 minutes; strain. Makes 4 cups.

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